

Slice the fruit lengthwise and scrape out the seeds into a jar or bowl. The seeds need to ferment, allowing naturally occurring bacteria to breakdown the coating that surrounds the seeds. Make sure all seeds are submerged in liquid. Water can be added if needed.



Allow the jar to sit in the kitchen undisturbed for 2-4 days. A layer of mold may grow on top of the liquid – this is normal and will not

harm the seeds.

After 2-4 days add water to the jar and stir. Viable seeds settle to the bottom and immature seeds and pulp float to the top. Pour off floating seeds, pulp, and excess liquid.

Repeat this process several times until all seed are rinsed clean.

Pour off final rinse water and spread seeds on a coffee filter, towel or screen, in a single layer to dry.

02-2020

CREDITS

<https://www.seedsavers.org/russian-pickling-organic-cucumber>

<https://www.seedsavers.org/suyo-long-organic-cucumber>

<https://www.seedsavers.org/learn#growing-guides>

Jar: <http://delraybeachflorida.co/wp-content/uploads/2018/06/saving-heirloom-cucumber-seeds-seed-begins-spy-garden.jpg>

RPLMN.ORG/SEED



Plan a seed.

**Backyard Bounty Urban
Homesteading Meetup**

History Center
of Olmsted County



CUCUMBER

“Russian Pickling”

(*Cucumis sativus*)

“Suyo Long”

(*Cucumis sativus*)



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HOW TO GROW



Direct Seed: 1" Deep



Seeds to Hill: 6-8 Seeds



Thin: To 3-4 Plants



Light: Full Sun

Plant seeds in the garden after danger of frost has passed and the soil has warmed. Seeds will germinate in 4-10 days.

Cucumbers can be grown up a trellis to conserve space or allowed to grow on the ground. Cucumbers can also be grown in containers.

Plant hills 6 feet apart if growing along the ground. If trellising, plant seeds 6-8 inches apart in a row at the base of a trellis or wire fence.

Keep cucumbers well watered. Apply mulch to help retain moisture.

HOW TO HARVEST

Once vines start producing cucumbers, be sure to check them every 1-2 days. Cucumbers grow rapidly and become seedy when over ripe.

Continuous picking encourages vines to flower and increases production. Cucumbers can be harvested at a variety of sizes for eating.

Russian Pickling cucumbers are best when smaller, under 7 inches long. They are excellent for pickling and canning.

Suyo Long is an Asian slicing variety and is ready for eating when 12-18 inches long.

Hmong cucumbers are traditionally allowed to grow to full maturity on the vine. They begin green but ripen to an orange color. The flesh remains sweet and has no bitterness. The seeds from Hmong cucumber are generally not eaten, but can be saved.

HOW TO EAT

Cucumbers are delicious eaten raw as a snack or added to salads. They are used in drinks, too. Fresh cucumbers will keep up to two weeks in the refrigerator.

Cucumbers are one of the most commonly preserved garden vegetables because they readily absorb flavors from brine. When pickled, cucumbers last for weeks as refrigerator pickles or years when canned.



HOW TO SAVE SEED RATING: EASY WITH PRECAUTIONS

Cucumbers are insect-pollinated annuals.

To ensure pure seed with no cross-pollination, you should grow only one variety of cucumber in your garden at a time.

If growing more than one variety, isolation and hand pollination are options to save pure seed. Due to small flower size, it is more difficult to hand-pollinate cucumber than other large-flowered vegetables.

To save seeds from a cucumber, the fruit must fully mature on the vine. Depending on the variety, mature fruits will change from green to pale yellow or orange in color.

Once the color change occurs, wait an additional couple of weeks before harvesting seeds.